ROUGE Fine Catering’s
Sample Wedding Menus

Here at ROUGE we like to say let the menu tell the story of the couple.
Let us create a delicious menu that will totally represent you!

Call 410.527.0007 to speak to our knowledgeable Event Managers
or email delight@rougecatering.com to create your own custom menu.

SAMPLE MENUS

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BUFFET STYLE MENU

PASSED HORS D’OEUVRES
Canapé of Brie and Pear
Brie, Pear, Dried Cranberries, & Balsamic
Served on a Toast Point

Sweet Corn Soup Shooter
Fresh Corn, Potato, Leek, & Chives
Topped with Crème Fraîche
Served in Shot Glass

Bacon Twists
Brown Sugar-accented Applewood Bacon
Baked around a Crispy Grissini

Flank Steak Roulade
Flank Steak Rolled in Fresh Chives
Drizzled with a Barolo Red Wine Sauce
Served in Asian Tear Drop Dish

Shrimp and Grits
Parmesan Grits & Cajun Tiger Shrimp garnished with Fresh Scallions
Served in Petit Cup with Demitasse Fork

BUFFET DINNER

Buffet Salad
Harvest Salad
Mixed Greens topped with Roasted Beets, Gala Apples, Grape Tomatoes, & Goat’s Cheese
Served with Balsamic Vinaigrette

2 Entrée Package
Cider Infused Chicken
Roasted with Apples, Carrots and Rosemary
Finished with Apple Cider Reduction

Provencal Beef Short Ribs
Slowly Braised Boneless Beef Short Ribs
Infused with Fresh Plum Tomatoes, Basil, Rosemary, Aromatics, & Thyme
With Toasted Fennel & Orange Zest with a Red Wine Demi-Glace

2 Side Package
Vegetable Trio Gratin
Alternating slices of Grilled Eggplant, Roasted Zucchini & Roasted Plum Tomato
Baked on a bed of Caramelized Onions and topped with Parmesan Cheese and Fresh Herbs

White Cheddar Mac-N-Cheese
Classic Elbow Macaroni in Creamy White Cheddar Sauce

Help Yourself to Toppings:
Brown Butter Bread Crumbs, Bacon Bits, Old Bay, Stewed Tomatoes
DESSERT

1 Dessert Package

Desserts Mosaic
Freshly-Baked Cookies, Delicious Brownies, House-Made Black Bottom Cupcakes
Chocolate-Covered Macaroons and Chocolate-Covered Strawberries
A Stunning Multi-tiered Presentation of Individually Plattered Desserts

AFTER DINNER BEVERAGES

Coffee Station
Regular & Decaf Coffee
Hot Water with Gourmet Teas

Mexican Hot Chocolate
Rich Creamy Hot Chocolate
Served with Whipped Cream

BAR PACKAGE

Liquors
Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer
Miller Lite, Yuengling, Heineken, Corona

Wine
La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice
PLATED DINNER STYLE MENU

Dual Entrée

PASSED HORS D'OEUVRES

Vol au Vents with Maryland Crab Fondue
Puff Pastry filled with Crab Fondue

Mini Tacos
Shredded Chicken seasoned in a Citrus-Achiote Reduction
Topped with Avocado Crème
Served in Petite Taco Shell or Served on Petite Corn Tortilla Spoon

Fried Green Tomato Slider
Cornmeal-Crusted Fried Green Tomato with Applewood Bacon, Goat's Cheese & Sun-dried Tomato Aioli
Served open-faced on a Flaky Homemade Biscuit

Beef Brochette
Marinated Beef Tenderloin
Drizzled with Chimichurri

Mediterranean Skewer
Fresh Mozzarella, Zucchini, Red Pepper, Grape Tomato, & Kalamata Olive
Finished with Balsamic Glaze

STATIONARY HORS D'OEUVRES DISPLAY

Fruit de Mer "Fruit of the Sea"
A Decadent Display of Assorted Hand-Rolled Sushi, Sesame Encrusted Ahi Tuna
Steamed Shrimp, House-made Lobster Salad and Sautéed Calamari Salad
Served with Cocktail Sauce, Wasabi, Pickled Ginger and Soy Sauce

SALAD COURSE

Pre-set Salad
Summer Salad
Mixed Greens with Fresh Blueberries tossed in a Lemon Vinaigrette
Topped with Crumbled Goat Cheese and Seasoned Toast Points

PLATED DINNER

Accurate Pre-Counts Required

Dual Plated Entree
Parmesan-Crusted Chicken Breast
Chicken Breast coated with Parmesan Cheese & Panko Bread Crumbs
Topped with a Fresh Mozzarella & Tomato Bruschetta
Paired with Beef Tenderloin
Oven-Roasted & Hand-Carved
Served with Red Wine Demi Glace
Accompanied by

**Steamed Asparagus**
Lightly Steamed and Drizzled with a Lemon White Wine Sauce

and

**Brown Butter Gnocchi**
Pan-Seared Gnocchi in Brown Butter & Sage
*Finished with Brussel Sprout Leaves & Fried Sage*

**DESSERT COURSE**

*Plated & Served*

**Poached Pear Grenache- Syrah**
Our Signature Bosc Pear, Poached in Red Wine and Port, Hollow and Filled with Chantilly Cream
*Resting on a Bed of Ganache Chocolate*

**BAR PACKAGE**

*Beer*
Miller Lite, Yuengling, Heineken, Corona

*Wine*
La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

*Non-alcoholic Beverages*
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons & Limes
Ice
PLATED DINNER STYLE MENU

Choice of Entrée

PASSED HORS D’ŒUVRES

Caprese Crepe
Petite Homemade Crêpe filled with Roma Tomatoes, Fresh Mozzarella, & Basil
  Finished with Balsamic Glaze

Bacon Wrapped Sea Scallops
Drizzled with Chipotle Hollandaise Sauce
  Served on a Petite Skewer

Chicken Satay
Sesame-Soy Glazed Chicken Skewer with Toasted Sesame Seeds

Braised Duck Tostadas
Citrus & Soy Pulled Duck topped with Red Cabbage & Cilantro on Crispy Corn Tortilla Round
  Served on a White Tear Drop

Canapé of Beef Tenderloin and Cherry Tomato
Beef Tenderloin, Fire-Roasted Cherry Tomatoes, Mustard-Horseradish
  Served on a Toast Point

SALAD COURSE

Pre-set Salad
Mesclun Salad
Fresh Mesclun Greens, Sliced Pear, Dried Cranberries, & Gorgonzola
  Served with Balsamic Vinaigrette

PLATED DINNER

Guests are required to pre-select Dinner Entrée
Accurate meal choice notation on place cards is required

Choice of one of the following Entrees:

Citrus Herb Chicken
Frenched Chicken Breast roasted with Bright Citrus & Fresh Herbs
  Finished with Citrus Reduction
  or

Flank Steak Marsala
Tender & Juicy Flank Steak in Creamy Mushroom Marsala Sauce
  or

Vegetable Napoleon
Flaky Phyllo stacked between Mozzarella and Parmesan Cheeses with
  Bell Peppers, Red Potatoes, Mushrooms, Sweet Potatoes, Zucchini & Red Onion
  Topped with Basil Pesto
Each Entree will be accompanied by

**Haricot Verts**
Fresh Green Beans sautéed with Shallots and Garlic
*and*

**Fingerling Potatoes**
Petit Buttery Potatoes with Fresh Rosemary, Sea Salt, Crushed Garlic & Olive Oil

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**DESSERT**

**2 Dessert Package**

**Wedding Cake**
Rouge to Coordinate with SugarBakers
*Pricing includes cake from A or B design category*

**Champagne and Fruit Coupe**
A Rainbow of Fresh Fruit & Berries soaked in Champagne
*Finished with a dollop of Crème Fraîche*

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**BAR PACKAGE**

**Liquors**
Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

**Beer**
Miller Lite, Yuengling, Heineken, Corona

**Wine**
La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

**Non-alcoholic Beverages**
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice
PLATED DINNER STYLE MENU

Composed Entrée

PRE-CEREMONY BEVERAGE STATION

Strawberry-Lime Infused Water
Served in Urns with Clear Tumblers
Offered to Guests prior to Ceremony

PASSED HORS D’OEUVRES

Crab Cake
Mini Broiled Lump Crab Cake with House Remoulade
Served on Petit Plate with Demitasse Fork

Watermelon Skewer
Cubed Watermelon, Feta Cheese, & Fresh Mint
Finished with Balsamic Glaze

Greek Chicken Kebab
Chicken marinated in Lemon, Oregano, & Garlic
Served with Tzatziki Sauce

Vol au Vents with Wild Mushroom & Gruyere
Puff Pastry filled with Wild Mushroom & Gruyere

Canapé of Prosciutto, Melon, and Brie
Prosciutto, Melon, Brie, & Balsamic
Served on a Toast Point

SALAD COURSE

Plated & Served Salad
Rouge Salad
Fresh Romaine topped with Carrots, Avocado, Tomatoes, Cucumbers, Smoked Gouda, & Spring Onions
Served with Balsamic Vinaigrette

Bread Basket
French Bread Rolls
Freshly-baked Mini Rolls
Served with Lemon Herbed Butter

Deluxe Champagne Toast
Garnished with a Frozen Raspberry
PLATED DINNER

Guests are required to pre-select Dinner Entrée
Accurate meal choice notation on place cards is required

First Entrée Choice
Maryland Rockfish Filet
Oven-Roasted Rockfish served over Israeli Couscous with Wilted Baby Spinach
Drizzled with Citrus Garlic Reduction

Second Entrée Choice
Au Poirve Sirloin Cap
Cracked Peppercorn Encrusted over Golden Pave Potatoes with Pan Seared Brussels Sprouts
Topped with Red Wine Demi Glace

Third Entrée Choice
Eggplant Tower
Eggplant & Tomato Compote with Fresh Mozzarella mounted on House-made Polenta Cake
Accompanied with a Bundle of Fresh Vegetables

DESSERT

Ceremonial Cake
Red Velvet Cake with Cream Cheese Frosting

1 Dessert Package
Assorted Mini Cupcakes
Dulce de Leche
Maple Bacon
Strawberry Shortcake

BAR PACKAGE

Liquors
Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer
Miller Lite, Yuengling, Heineken, Corona

Wine
La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice
**COCKTAIL STYLE MENU**

**PASSED HORS D’ŒUVRES**

**French Brie Tartlets**  
Tart Shell filled with Creamy French Brie  
*Finished with Brown Sugar-Butter Drizzle*

**Lamb Kofta**  
Seasoned Ground Lamb, Grilled on Bamboo Skewer  
*Served with Harrisa Sauce for Dipping*

**Roasted Vegetable Quesadilla**  
Grilled Zucchini, Squash, Peppers, Onions & Shredded Cheese with a hint of Basil & Cilantro  
Grilled in our House-made Tortilla and Topped with Avocado Crème  
*Served on a White Tear Drop*

**Burger and Fry Slider**  
Petite Angus Meatball Burger topped with Cheese, Caramelized Onions and a Cherry Tomato Slice  
*Served on a Hand-Cut Waffle Fry*

**Citrus Chicken Brochette**  
Chicken, Marinated and Grilled  
*Accented with Citrus Sauce and Chives*

**STATIONARY HORS D’ŒUVRES**

**Ceviche Bar**  
Marinated and Chilled Diced Tiger Shrimp  
*Help yourself toppings include*  
Cilantro, Jalepeno, Red Onion, Tomatoes, Mango Salsa, Avocado and Fresh Corn Tortilla Chips

**COCKTAIL STYLE DINNER COURSE**

**Meat n’ Potatoes Station**

**Short Ribs and Mashed Potatoes**  
Boneless Beef Short Ribs with Red Wine Demi-Glace over Mashed Potatoes  
Topped with Cherry Tomato and Crispy Onions  
*Served in Rocks Glass*

**Vegetable Kebab**  
Zucchini, Squash, Peppers, Red Onion, Tomato, and Mushroom  
*Drizzled with Balsamic Reduction*

**Southern Comfort Station**

**Chicken n’ Waffles**  
Panko breaded Chicken Breast atop Buttermilk Waffle  
*Served with Peach Jam and Maple Syrup*

**Watermelon Salad**  
Thinly Sliced Cucumbers, Red Onion, Feta Cheese, and Mint Chiffonade in a Lime Vinaigrette
Fish Station
Grab n’ Go House Salad
Romaine & Mixed Greens topped with Marinated Tomatoes, Cucumbers, & Parmesan
Served with Balsamic Vinaigrette

Petite Salmon Filet
Atlantic Salmon Filet served over Jasmine Rice Finished with Tequila Lime Sauce
Served in a Mini Martini Glass and Garnished with Lime Slice

DESSERT

1 Dessert Package
Build your own Ice Cream Sandwich Station
Home Made Cookie Dough, Mint Chip, Coffee, and Rum Raisin Ice Cream
Your Choice of Freshly Baked Cookie or Brownie
Topped with Powdered Sugar

BAR PACKAGE

Client-provided Champagne Toast

Half Full Bar
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier
Lemons, Limes, Olives, & Cherries
Ice
Client providing Liquor, Beer & Wine
Contract Addendum Required when Client Providing Alcohol
FAMILY STYLE MENU

PASSED HORS D’OEUVRES

Lobster Mac n’ Cheese
Classic Elbow Macaroni in Creamy White Cheddar Sauce
Garnished with Chunks of Maine Lobster & Served in Petit Cups with Demitasse Fork

Canapé of Artichoke and Gorgonzola
Artichoke & Gorgonzola, drizzled with Orange Infused Honey
Served on a Toast Point

Ahi Tuna Wedge
Fresh Ahi Tuna served in an Original Presentation!
With Toasted Black Sesame Seeds and a Wasabi Cream

Burger and Fry Slider
Petite Angus Meatball Burger topped with Cheese, Caramelized Onions and a Cherry Tomato Slice
Served on a Hand-Cut Waffle Fry

Classic Deviled Eggs
Smoked Paprika and Fried Capers

STATIONARY HORS D’OEUVRES

Antipasti Mosaic

SALAD COURSE

Pre-set Salad

Iceberg Wedge Salad
Halved Iceberg Wedge topped with Grape Tomatoes, Radish, Red Onion, & Fresh Cucumber
Finished with Crispy Onions, Bacon Crumbles, and Maytag Bleu Cheese Crumbles
Served with Homemade Bleu Cheese Dressing

Bread Basket

Southern Style Cornbread
Buttery Rich Cornbread
Served with Sweet Cream Butter
FAMILY STYLE DINNER

Grilled Flank Steak
Marinated in Lager, Onions, & Bay Leaf
Served with Mustard-Horseradish

Maryland Lump Crab Cake
Jumbo Lump Maryland Crab Cake with House Remoulade

Caprese Penne
Perfectly Cooked Penne tossed with Sundried Tomatoes
Fresh Mozzarella, Button Mushrooms, Basil, & Extra Virgin Olive Oil
Finished with Parmesan Reggiano & Balsamic Glaze

Baby Vegetable Melange
Pattypan Squash, Zucchini, Tri-Colored Baby Carrots
Pearl Onions, Cherry Tomatoes, & Button Mushrooms

Lyonnaise Potatoes
Sliced Potatoes & Caramelized Onions

DESSERT

White Chocolate Tiramisu
Delicious, Traditional Lady Fingers dipped in Espresso
Layered with Mascarpone Cheese

Crème Brûlée
Individual Custard baked with a Light Caramel Top
Served in Petite Espresso Mugs

Mini Milkshakes
Strawberry & Salted Caramel Milk Shakes
Topped with Home Made Whipped Cream and a Cherry
Served in Mini Mason Jar Mugs with Miniature Striped Straws

BAR PACKAGE

Liquors
Stoli Vodka, Tanqueray Gin, Bacardi Rum, Jose Cuervo Tequila,
Johnny Walker Red Label Scotch, Jack Daniels Whiskey, Bulleit Bourbon

Beer
Miller Lite, Yuengling, Heineken, Corona

Wine
La Vieille Ferme Grenache-Syrah
Domaine de Bernier Chardonnay / Domaine de Pouy Ugni Blanc & Colombard Blend

Non-alcoholic Beverages
Coke, Diet Coke, Sprite, Ginger ale, Tonic, Soda Water
Orange & Cranberry Juices
Bottled Water & Perrier

Lemons, Limes, Olives, & Cherries
Ice